

WHAT IS CLAIMED IS:

1. A process for producing a natural botanical extract comprising:
 - (a) treating a solid botanical material in an aqueous medium with an enzyme material having glycosidase activity; and
 - (b) contacting the enzyme-treated botanical material with an aqueous alcohol solvent at a pressure of at least about 10 psig and a temperature of at least about 170°F to provide a primary extract.
2. The process of claim 1 wherein the solid botanical material comprises cured vanilla beans.
3. A natural botanical extract produced by the process of claim 1.
4. A natural vanilla extract produced by the process of claim 2.
5. A food product comprising the natural botanical extract of claim 3.
6. A food product comprising the natural vanilla extract of claim 4.
7. The food product of claim 6 wherein the food product is a confectionary product.
8. The food product of claim 6 wherein the food product is a drink product.
9. The food product of claim 6 wherein the food product is a frozen dessert.
10. The food product of claim 9 wherein the frozen dessert is ice cream.
11. The food product of claim 6 wherein the food product is a baked good.

12. The food product of claim 11 wherein the baked good is a cookie or a cracker.
13. The food product of claim 6 wherein the food product is a breakfast cereal.
14. The food product of claim 6 wherein the food product is a dairy product.
15. The food product of claim 14 wherein the dairy product is yogurt.
16. The food product of claim 6 wherein the food product is a condiment.
17. An oral care product comprising the natural botanical extract of claim 3.
18. A pharmaceutical product comprising the natural botanical extract of claim 3.